



# LABORIE

*La Grande Vie*

## ROSÉ 2023



### WINE OF ORIGIN

Western Cape

### VINTAGE CONDITIONS

Water is the key feature of this vintage. Its lack to begin with and its abundance at the end with a few key cameo performances in between. Simply put we began this vintage with a very dry winter indeed. Our winter rains are the main source of moisture for our soils in the Western Cape and particularly in the Coastal regions. Our soils are consequently the biggest (most important) reservoir of moisture for our vineyards in these regions. With winter rainfall between 50% and 60% of long-term averages, dropping below the drought years of 2017/2018 in some places. Spring and summer rainfall were not enough to make up for the shortfall until early December when a cloudburst of thundershowers (and some hail) brought great relief. The rains caused increased disease pressure, but was managed well. What was becoming clear in January was a seriously smaller grape crop led by smaller berries in particular. The smallest crop in 19 years. Cooler early season conditions led to great concentration of aromatics and structure further strengthened but smaller berry size. Early, light and brisk was the harvesting period until late February and early March where unseasonal rainfall slowed things down considerably for the last portion of the vintage.

### COMPONENTS

41% Cabernet Sauvignon, 40% Shiraz, 14% Grenache Noir, 5% Mourvedre

### WINE DESCRIPTION

This salmon-pink wine shows prominent aromas of red fruit, floral and hints of Turkish delight. On the palate it shows hints of pomegranate, sweet fruit and nougat, following through with an appealingly fresh finish.

### MATURATION

None

### SERVING SUGGESTION

This wine can be enjoyed at any occasion, on its own or with a variety of tapas, pan seared salmon, Mediterranean grilled vegetables or platters and sweet pastries.

### CELLARING POTENTIAL

Enjoy this wine while it is young. It can however, be cellared for up to 18 months from vintage.

### WINE ANALYSIS

Alcohol: 13.20 % v/v  
pH: 3.35  
Total acidity: 6.14 g/l  
Residual sugar: 4.66 g/l